



CHÂTEAU LA GURGUE
VINTAGE 2020

Margaux, 28th May of 2021,

Ladies and Gentlemen,

Today, I am sharing with you this document in order to help you to prepare our En primeurs release which will occur on Monday the **31 of May 2021.**

The following information contains a summary of our estate and of our vintage 2020 at Château La Gurgue.



Because of low yields, our En primeurs release will be 30% lower versus last year.

I would describe the Vintage 2020 as a great Medoc vintage. Berries were tiny, thick skins and very concentrated juices. Summer has been really dry and sunny.

You will find here after, some key points to know about Château La Gurgue, triple certified (AB, Demeter and Biodyvin), a pleasure wine, in my family for 3 generations and vinified by women for 4 generations now.

Moreover, I want to inform that you have all our support. You have recently been informed of our new toolkit to help our distribution, and all our new projects for the coming months of 2021-2022.

We stay alongside you to ensure the development and the markets expansion of our estates.

We will revert to you along the year to continue supplying you with diverse contents to further support you.

Warm regards,
Claire Villars-Lurton



THE VINEYARD

10 hectares of deep gravels
and coarse sands on
limestone.
In the hearth of Margaux
appellation.

THE VINIFICATION

Plot vinification.

Alcoholic fermentation with
natural yeasts.

Pumping over of half a
volume per day for gentle
extraction.

3 weeks of maceration.

Vinification at temperature
below 24 degrees.



THE CULTURAL PRACTICES



BIODYVIN

THE BLEND

45%	32%
Cabernet sauvignon	Merlot
23%	
Petit-verdot	

THE AGEING

12 monts ageing:
60% in barrels
40% in ovoid vats

THE TEAM

Owner : Claire VILLARS-LURTON
Technical production: Gérard FENOUILLET
Œnologist consultant: Éric BOISSENOT



10 hectares vineyard in the heart of the **Margaux** appellation.
The plots are contiguous to the Château Margaux vineyard.

Historically the parcels of the Château La Gurgue come from
3 Grands Crus Classés (Malescot St Exupéry, Lascombes and Rauzan Gassies)

4 generations of women at the head of the Château.
Claire's mother, Bernadette Merlaut Villars, who took over the property in
1978 following Madame Horrière.
Château La Gurgue is thus in Claire's family for 3 generations.

Doubly biodynamic certified by Demeter and Biodyvin.
The Château is certified in Organic Agriculture (AB) in 2016 and biodynamic
in 2018 (Demeter and Biodyvin).

Bio-diversification of soils, thanks to the development of practices in
agroecology and agroforestry.

The wine of Château La Gurgue benefits from **the infrastructures and
know-how of the Château Ferrière** team, 3rd Grand Cru Classé from 1855.



**« LA GURGUE 2020 HAS A BEAUTIFUL
FRESHNESS AND A CRAZY CHARM! »
CLAIRE VILLARS-LURTON**

CHÂTEAU LA GURGUE VINTAGE 2020

CHÂTEAU LA GURGUE
93—94
2020

JAMES SUCKLING

"Full-bodied and very juicy."

16+

JANCIS ROBINSON

"Plenty of charm and finesse."

Margaux
91-92

BERNARD BURTSCHY

"Le vin possède une belle
densité, du fond, Il est très
concentré."